



FOOD ESTABLISHMENT INSPECTION

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1258 (DIRECT PLAN REVIEW) • 702-759-1110 (DIRECT FOOD OPS) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

Table with 5 columns: PERMIT #, ESTABLISHMENT NAME, PHONE #, EST. SQUARE FOOTAGE, PRIMARY EHS. Values: PR0099764, VEGA TACOS MEXICO, (702) 366-8558, 625, EE7001647

Table with 6 columns: ADDRESS, RISK CAT., P.E. CODE, DISTRICT, LOCATION, PERMIT STATUS. Values: 1205 E Charleston BLVD, Las Vegas, NV 89104, 3, 1006, 04, ACTIVE

NEVADA CLEAN INDOOR AIR ACT: [X] COMPLIANCE REQUIRED [] EXEMPT CONTACT PERSON: Lucia Garcia

Table with 12 columns: EHS, SERVICE, DATE, TIME IN, TIME OUT, DEMERITS, FINAL GRADE, TRAVEL MIN, INSPECTION RESULT, SEWER, WATER. Values: EE7001647, Routine Inspection, 8/19/2022, 11:00AM, 2:20PM, 24, Closed, 15, Closed with Fees, M, M

SPECIAL NOTES: RPZ USD 4/2021 OPEN 24/7

In = In compliance OUT = Not In compliance COS = Corrected on-site during inspection N/O = Not observed N/A = Not applicable R = Repeat violation

Imminent Health Hazards-Notify SNHD and Cease Operations as Directed

Table with 12 columns: Hazard description, IN, OUT, COS, NO, NA, R. Rows A-J include hazards like electrical service, potable water, pest infestation, etc.

SECTION 1 - The Critical Violations listed below are to be assessed 5 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 1-9 include violations like control procedures, handwashing, food source, etc.

SECTION 2 - The Major Violations listed below are to be assessed 3 demerits for each violation

Table with 7 columns: Violation description, IN, OUT, COS, NO, NA, R. Rows 10-22 include violations like equipment approval, pest control, holding equipment, etc.



23	Grade card and required signs posted conspicuously. Consumer advisory as required. Records/logs maintained and available when required. NCIAA compliant. PHFs labeled and dated as required. Food sold for offsite consumption labeled properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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SECTION 3 - Good Food Management Practices to Prevent Unsanitary Conditions

		IN	OUT	NA		
24	Acceptable personal hygiene practices, clean outer garments, proper hair restraints used. Living quarters and child care completely separated from food service.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25	Non-PHF and food storage containers properly labeled and dated as required. Food stored off the floor when required. Non-PHF/TCS not spoiled and within shelf-life. Proper retail storage of chemicals.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
26	Facilities for washing and sanitizing kitchenware approved, adequate, properly constructed, maintained and operated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27	Appropriate sanitizer test kits provided and used. Equipment and ware washing thermometer(s) are required. Wiping cloths and linens stored and used properly.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Small wares and portable appliances approved, properly designed, in good repair.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29	Utensils, equipment, and single serve items properly handled, stored, and dispensed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30	Nonfood contact surfaces and equipment properly constructed, installed, maintained and clean.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	Restrooms, mop sink, and custodial areas maintained and clean. Premises maintained free of litter, unnecessary equipment, or personal effects. Trash areas adequate, pest proof, and clean.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32	Facility in sound condition and maintained (floors, walls, ceilings, plumbing, lighting, ventilation, etc.).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

TEMPERATURE OBSERVATIONS

CT = Cooking temp. HH = Hot Holding temp. CH = Cold Holding temp. RH = ReHeat temp. TC = Time as Control temp. COOL = Cooling temp.

Item	Location	Measurement	Comment
Rice		138.00 F	HH
Green salsa		37.00 F	CH
Diced tomatoes		40.00 F	CH
Beans		140.00 F	HH



VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Observations & Corrective Actions
E	SEE VIOLATION #17
6	<p>Violation: Ready-to-eat or packaged raw PHF (TCS) held past shelf life of product. Inspector Observation: The following PHF/TCS food items held past shelf life: Walk in cooler: A. Beef soup labeled 8/12. B. Meat in red sauce labeled 8/12. C. Birria labeled 8/12.</p> <p>3 door refrigerator: D. Potato tacos labeled 8/7 E. Cooked tongue labeled 8/12. F. Green salsa labeled 8/12.</p> <p>COS: Person in charge (PIC) voluntarily discarded. Corrective Action: Do not hold PHF/TCS past use by, sell by or best by date. Remove expired foods from use/storage, return or discard. (1-202; 3-101.11; 3-202.12)</p>
8	<p>Violation: PHF (TCS) not cooled properly. (REPEAT) Inspector Observation: 2 containers of rice made yesterday (8/18) measured between 55-58 degrees F. Rice containers were stored inside walk in cooler. COS: PIC voluntarily discarded. Corrective Action: Rapidly cool PHF (TCS) from 135-70 degrees F within 2 hours and from 70-41 degrees F within an additional 4 hours. (3-501.14; 3-501.15; 3-502)</p>
9	<p>Violation: PHF (TCS) between 41 degrees F and 135 degrees F except during preparation, cooking, cooling or when time is used as a control. Inspector Observation: The following PHF/TCS food items stored inside walk in cooler for long term storage observed in the temperature danger zone: A. Cooked chili measured 45 degrees F. B. Beans measured 44 degrees F. C. Cooked beef measured 45 degrees F. D. Raw beef measured 45 degrees F. E. Raw eggs measured 46 per IR thermometer. COS: A-E PIC relocated to 3 door up right refrigerator. NOTE: See violation #17. Corrective Action: Maintain hot foods at 135 degrees F or warmer and cold foods at 41 degrees F or colder. (3-501.16; 3-501.14; 3-502)</p>
13	<p>Violation: Employee open drinks or food stored on or over food or food contact surfaces. Inspector Observation: Open employee beverage stored on prep table next to fresh onions. COS: PIC discarded cup. Corrective Action: Protect food from contamination. Store all employee food or drink under and away from food and food contact surfaces. Provide drinks in containers that prevent mouth/hand contamination such as a cup with lid and straw. (2-401; 3-306; 3-304.11; 3)</p>
14	<p>Violation: Improper manual ware washing. (REPEAT) Inspector Observation: Food handler washed spatula without hot soapy water, rinsed the utensil, then placed utensil on flat grill without submerging utensil in sanitizer. COS: Food handler rewashed utensil as required. Corrective Action: Follow proper manual ware washing procedures. Wash equipment in hot soapy water (minimum 110 degrees F); Rinse in clean water; Sanitize at proper concentration with item completely submerged in the third compartment of sink for required contact time; Air dry. (4.4; 3-304; 4-201.16)</p> <p>Violation: Sanitizer bucket(s) or in use sanitizer spray bottle(s) found to have no or low concentration of sanitizer. Inspector Observation: 2/2 sanitizer buckets with 0ppm of chlorine. COS: buckets remade at 100ppm of chlorine. Corrective Action: Provide sanitizer at proper concentration. (4.4; 3-304; 4-201.16)</p>
17	<p>Violation: Hot and cold holding equipment with mechanical problems or in obvious disrepair which cannot maintain temperature. Inspector Observation: Walk in cooler measured at 52.5 degree F per min/max thermometer. Internal thermometer measure 53 degrees F. Facility cannot operate safely operate without walk in cooler. SEE VIOLATION #9 Corrective Action: Equipment red-tagged, remove equipment from service until approved for use by SNHD. Repair equipment to maintain foods at required temperatures (=41 degrees F). If placed back in service without Health Authority approval, the facility may be downgraded to the next lower grade and applicable fees assessed (8-208.11). (4-2; 3-501.11; 6-202.11)</p>
30	<p>Violation: Portions of equipment such as equipment doors, handles, covers, and panels are missing, dirty or in disrepair. Inspector Observation: Gasket of walk in cooler is in disrepair. Corrective Action: Maintain clean and in good repair. (4-410; 4-2)</p>

Overall Inspection Comments:

Facility closed due to an Imminent Health Hazard.



SNHD Closure sign posted. Do not move, remove, or block closure sign. Facility is to remain closed and all food activities must remain suspended until corrective action has been taken and the imminent health hazard has been eliminated and this has been verified by SNHD. Contact inspector Name at reyesa@snhd.org or at (702)759-1110 to schedule a re-inspection. A facility closure fee of \$1,778 must be paid at the 280 S. Decatur Blvd SNHD office prior to re-inspection. You may also pay online by visiting <http://www.snhd.info/eh/payment> and using the invoice number.

Complaint investigation conducted at the time of inspection. Refer to main inspection report for full details.

Food establishment regulations (2010) and educational materials available at www.SouthernNevadaHealthDistrict.org/ferl

Section 1 Demerits	15	<p>0 to 10 demerits = A (Identical consecutive critical or major violations shall be downgraded to next lower grade.)</p> <p>11 to 20 demerits or identical consecutive critical or major violation = B; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a "C" grade with associated fee and may require a supervisory conference.</p> <p>21 to 40 demerits = C; Re-inspection after 15 business days, or sooner if requested. Inspection must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in a closure of the facility with associated fee and may require a supervisory conference.</p> <p>41 or more demerits = Closure or Imminent Health Hazard requiring closure; All food activities must remain suspended until approved by Health Authority. Re-inspection upon operator request must result in 10 demerits or less, with no identical repeat critical or major violations. Failure on re-inspection will result in continued closed status with associated fee and may require a supervisory conference.</p>
Section 2 Demerits	9	
Total Demerits	24	
Initial Inspection Grade	Closed	
<input type="checkbox"/> This grade resulted from a repeat critical or major violation.		
Reinspection Fee:	\$1,778.00	
Fee required to be paid within 10 business days or prior to reinspection	Inspector name: Abegail Reyes	

Received by (signature)	Received by (printed)	EHS (signature)
	Martha Vega Owner	 Abegail Reyes

Your signature on this form: 1) Does not constitute agreement with its contents. The permit holder or authorized representative may contact the Environmental Health Division to discuss this report. They may also appeal any notice or inspection findings if a written request for a hearing is filed within 15 business days. Until a decision is rendered by this department, the contents of this report shall remain in effect; and 2) Acknowledges that this inspection report will be distributed by either email, fax, or postal delivery (of your choosing) within 1 business day.



INSPECTOR VERIFICATION

VERIFICACIÓN DEL INSPECTOR

Want to verify if your health inspector is with the Southern Nevada Health District?

Visit www.snhd.info/verifybadge or scan the QR Code below, then enter the inspector badge number found on the front of badge.

¿Quiere verificar si su inspector de salud es empleado de Distrito de Salud del Sur de Nevada?

Visite www.snhd.info/verifybadge o escanee el código QR a continuación, luego ingrese el número de placa del inspector (que se encuentra en la parte delantera de la placa).



www.snhd.info/verifybadge



Renewing your FOOD HANDLER SAFETY TRAINING CARD just got more convenient!

We are now offering Online Food Handler Card / Health Card renewals to qualified employees.

If you took the food safety test in-person at one of our locations after July 2018, no appointment is needed. You can complete the process without visiting one of our offices at no additional fee.

**RENEW
ONLINE**

www.SNHD.info/foodhandler

[NOTICE OF BUSINESS CLOSURE FORM](#)

[ESTABLISHMENT FILE UPDATE FORM](#)